



International Cheese Contest

STUPORE ED EMOZIONE

5th edition - 2023

Pre-selection Saturday on 14th October 2023

Finals Sunday on 15th October 2023

Awarding Sunday on 22nd October 2023

**International cheese content reserved to cheeses and
dairy specialties**

(processed/enriched/transformed/combined/seasoned/embellished/spiced dairy products), including soft, semi-hard, hard, stretched-curd, and blue-veined cheeses, made from cow's milk, goat's milk, sheep's milk, buffalo milk, mixed milk, and yoghurt.

The organizers' objective is to enhance dairy sector's professional figures, to provide an assessment about products on the market, and to be cultural.

The following **rules** are defined for the competition implementation:

Article 1: General rules

The following rules are defined for the competition implementation:



Premio **IL CASARO D'ORO**

A) THE GOLDEN CHEESEMAKER:

Refined/matured and fresh cheeses made from cow's, goat's, sheepewe's, buffalo and mixed milk; yoghurt

- Ingredients: whole, semi-skimmed, skimmed or cream milk, with rennet and/or starters added and salt - divided into subcategories:

- Soft cheese
- Semi-hard cheese
- Hard cheese
- Pasta filata cheese (soft)
- Pasta filata cheese (semi-hard and hard)
- Blue cheese
- White Yoghurt



Premio **OLTRE IL FORMAGGIO**

B) BEYOND CHEESE:

dairy specialities made from cow, goat, ewe, buffalo and mixed milk; yoghurt**

(processed/enriched/transformed/combined/seasoned/embellished/spiced dairy products)

- Ingredients: whole, semi-skimmed, skimmed or cream milk, with the addition of further ingredients and rennet (caglio) and/or fermenti starters and salt - divided into the subcategories:

- Soft cheese
- Semi-hard cheese
- Hard cheese
- Pasta filata cheese (soft)
- Pasta filata cheese (semi-hard and hard)
- Blue cheese
- Yoghurt **

** with additional ingredients (flavourings,...)

Any controversy related to the application of these rules shall be solved by the irrevocable judgement of the Competition Organising Committee.

The registration to the competition is free and must be done at <https://www.onaf.it/concorsi/stuporemozione2023> or on www.progettoforme.eu website by filling the on-line forms.

Only one form per cheese must be filled for the year 2023 by the company interested.

The forms must then be printed and stuffed into a plastic envelope, to be send with the shipment of samples, including the code that will be assigned automatically by the computer system and communicated by e-mail. The same code must be indicated on the corresponding cheeses, to permit the fast identification by operators that will assign a new code, in order to make each of them anonymous.

Jury members' activities will be given for free.

Article 2: Participation eligibility

To be admitted to the competition, cheeses, dairy specialties, and yoghurts must:

- Comply with the health and hygiene regulations in Italy;
- Comply with the entry and participation conditions specified below;
- Provide appropriate packaging and transportation that allows the optimal preservation of products, without interruption of the cold chain;
- Cheeses with Protected Designation of Origin status must be entered by members of protection consortia;
- Send an adequate quantity of cheese: dairy specialty (approximately 3kg) and yoghurt (approximately 5 pots).

For small-sized products (e.g., 50g), send 1 kg of product.

Article 3: Number of samples and categories

Each producer can register to the competition a maximum of 7 product samples for the Golden Cheesemaker category and 7 for the Beyond Cheese category.

The cheese samples participating to the competition must fall within the following categories:

A- GOLDEN CHEESEMAKER:



Premio
IL CASARO D'ORO

Refined/matured and fresh cheeses from cow, goat, ewe, buffalo and mixed milk; yoghurt

- Ingredients: whole milk, semi-skimmed, skimmed or cream milk, with rennet and/or starters added and salt - divided into subcategories:

- Soft cheese
- Semi-hard cheese
- Hard cheese
- Pasta filata cheese (soft)
- Pasta filata cheese (semi-hard and hard)
- Blue cheese
- White Yoghurt

B- BEYOND CHEESE:



Premio OLTRE IL FORMAGGIO

The refined: dairy specialties made from cow, goat, ewe, buffalo and mixed milk; yoghurt **
(processed/enriched/transformed/mixed/blended/spiced dairy products)

- Ingredients: whole, semi-skimmed milk, skimmed or cream milk, with the addition of further ingredients and rennet and/or starters and salt - divided into the subcategories:

- Soft cheese
- Semi-hard cheese
- Hard cheese
- Pasta filata cheese (soft)
- Pasta filata cheese (semi-hard and hard)
- Blue cheese
- Yoghurt with additional ingredients (flavorings, etc.)

To be crated, each subcategory needs to comprehend at least 5 samples.

The Organizing Committee will evaluate the preservation status of the samples: all samples considered unsuitable will be automatically excluded from the competition, without any possibility of recourse.

The Organizing Committee reserves the right to create additional subcategories.

Article 4: Registration

Registration forms must be submitted by midnight on Friday 29th September.

Each form must contain an indication of how the cheeses will be delivered.

Registration is possible from the 31st July 2023.

Article 5: Sending of samples

The following instructions must be observed for sending the samples:

Samples must be delivered to Frescoelle Srl, Via Europa, 36 – 24055 Cologno al Serio (BG), from 8 AM and 1 PM and from 2 PM and 7 PM from Thursday 5th October to Thursday 12nd October.

Any other arrangements can only be accepted if agreed directly and authorised in advance by the organizing committee.

Shipments must be made in "carriage paid".

- Samples, whose entry forms are not received in time or are delivered after the deadline will not be accepted.
- Registrations may also take place for products subsequent to the data of registration (e.g., fresh products).
- **Each individual product sample in the competition must be accompanied by a copy of the form already sent for registration and the code automatically assigned by the computer system and applied to the product; No other label or identifier that would allow the source of the product to be identified should be present on the cheese**, except for PDO cheeses with the possibly non-removable consortium logo.
- Participants must provide for free the cheese, dairy speciality or yogurt.
- Participants release the organization from any civil and criminal liability caused by any damages resulting from the cheeses, milk specialties and yogurt.

The samples of cheese, milk specialties, and yoghurt sent by the participants become property of the organization and may be used for promotional and/or charity initiatives in support of the project "Il formaggio alimenta la ricerca" (Cheese feeds research) in favour of the ARMR Onlus Foundation (Aid for Research on Rare Diseases) and of the Pharmacological Research Institute Mario Negri.

Article 6: Jury, sensory evaluation procedure

The Jury will be composed of experts in sensory cheese evaluation (members of the National Organisation Cheese Tasters - ONAF) who will give a qualified judgement.

All samples will be marked with an alphanumeric code and thus made anonymous to the jurors during the competition. Each cheese and each dairy speciality will be judged individually and without interference by the same number of judges via an online form. A panel head leader will be available for any clarifications. Cheeses and dairy specialities with the same type of milk in each subcategory will be judged sequentially by the same panel of judges. The jury will be divided into groups according to the sub-categories and will decide the winner for each sub-category, while a super jury, which will be called on Sunday 15th October, will then judge the best cheese and milk speciality for the two categories. All jurors commit to maintain strict confidentiality about their evaluation results during the competition.

The ONAF electronic score card will be used for evaluation (maximum score 100, minimum score 40) and the astonishment and emotion parameter will be evaluated separately (maximum score 20 corresponding to exceptional and decreasing, 18 corresponding to excellent, 16 to good, 14 to fair, 12 to sufficient, 10 to insufficient and 8 to very bad). The winning cheese and dairy speciality will be the one with the highest score out of the 120 available points.

Article 7: Certificate of Participation and Prizes

All participants will receive certificates of participation.

All participants will receive certificates of participation.

A prize will be awarded to the first classified cheese for the category "Il Casaro d'Oro" (The Golden Cheesemaker), Italian or foreign, and the first dairy speciality for the category "Oltre il formaggio" (Beyond Cheese), Italian or foreign, and the first for each sub-category; the remaining cheeses will be considered as equal in ranking. A special award will be given to the cheese produced in the UNESCO Creative Cities territories and to the cheese produced by "City of cheese", recognition assigned by Onaf, that will receive the best score.

Participants will be informed confidentially about the score received by their cheeses and dairy specialities and the maximum and minimum scores in the various categories. The award ceremony will take place on the afternoon of Sunday 22nd October during Forme. The organisation undertakes to inform the press and newspaper editorial offices about the winners of the competition's categories and sub-categories and the reasons for the awards, as well as the names of the cheesemakers, cheese affineurs and cheese graders who distinguished in the competition. Winners will be able to use the 2023 "Wonder and Emotion" logo, indicating the award obtained and the category or subcategory.

For everything that is not regulated, the panel leader's decision will be considered valid.

Content panel Leader

Grazia Maria Mercalli

migimerc@yahoo.it